

Mushroom Pork Medallions

Ingredients

- 1 lb pork tenderloin
- All-purpose flour
- 1 egg, lightly beaten
- 1 tbsp water
- 1/2 to 3/4 cup seasoned dry bread crumbs
- 1/4 cup vegetable oil, divided
- 1 10 oz package Near East® Original Plain Couscous
- 2 cups sliced fresh mushrooms
- 2 tbsp butter or margarine
- 2 tbsp all-purpose flour
- 1 cup chicken broth
- 2 tbsp dry white wine
- 1/4 tsp dried thyme leaves
- 1/8 tsp black pepper
- 1/2 cup milk

How to make it

1. Cut pork crosswise into 12 slices; pound to 1/4-inch thick. Dust pork lightly with flour.
2. In medium bowl, combine egg and water. Dip pork into egg mixture, then into bread crumbs.
3. In large skillet, heat 2 tbsp oil over medium heat. Sauté 6 pork pieces until golden brown, about 3 minutes per side. Repeat with remaining 2 tbsp oil and pork.
4. Remove pork from skillet; keep warm.
5. Prepare couscous according to package directions; set aside.
6. In same large skillet, melt butter; sauté mushrooms 3 minutes.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	25 min	40 min	4

Made with



Near East® Original Plain Couscous

7. Stir in 2 tbsp flour; cook until flour is very lightly browned. Gradually stir in broth, wine, thyme and pepper.
8. Bring to a boil over high heat.
9. Reduce heat to low; simmer 1 minute.
10. Add milk; simmer until thickened, stirring constantly.
11. Spoon mushroom sauce over pork. Serve with couscous.